

CHEF'S TASTING MENU

Pumpkin Ginger Soup | fenugreek seeds & onion seeds

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**Calamari Chaat** | red onion, tomato, cilantro, chaat masala

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Hyderabadi Fish Murtabak | Indian casserole with layers of homemade chapatis, fish of the day, cilantro, green chiles & parmesan

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**Spiced Green Apple Granita**

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Bombay Chicken Curry | roasted chickpeas, garam masala, tamarind, peanuts & coconut milk served with rice, pappadum, spicy cucumber salsa

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**Tandoori Wild Boar Chops** | pan-fried semolina cakes, apple-cranberry chutney

or

**Goat Dum Biryani** | ginger, garlic, yogurt, cardamom, mace & saffron

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DESSERT

CHEF'S VEGETARIAN TASTING MENU

Pumpkin Ginger Soup | fenugreek seeds & onion seeds

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**Three Roots Chaat** | potatoes, cassava & yam, roasted cumin, garlic-green tomato chutney

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Vegetable Murtabak | Indian casserole with layers of homemade chapatis, stir-fried paneer, tomatoes, green chiles & parmesan

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**Spiced Green Apple Granita**

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Kale Chole | black chickpeas, cumin seeds, ginger & cilantro served with puffed Indian bread & spicy cucumber salsa

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**Roasted Pesto Portobello Mushroom** | paneer-stuffed  
Served with tomato-fenugreek sauce, pan-fried semolina cakes

or

**Achari Tofu** | marinated with mustard pickle and tandoor-grilled mint rice, apple chutney

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DESSERT